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Breakfast Comforts Rev. (Williams-Sonoma)



Synopsis

From gooey cinnamon rolls to poached eggs lavished with lemony hollandaise, this scrumptious cookbook is filled with everyone's favorite breakfast and brunch comfort food dishes. In addition, signature dishes from favorite breakfast and brunch restaurants around the country are highlighted throughout the book, including restaurant photos and stories. In *Williams-Sonoma Breakfast Comforts*, celebrated cookbook author Rick Rodgers shares his favorite tried-and-true recipes for the morning meal, along with a collection of mouthwatering dishes from beloved breakfast and brunch restaurants across the country. Peppered with Rodgers' nostalgic, personal tales, it also includes engaging stories behind the featured restaurants and the signature dishes that have made them so popular. Over 100 recipes will satisfy any breakfast craving, whether you prefer a sweet or savory start to the day. Showcasing American regional cuisine, the restaurant recipes include decadent cheese and berry blintzes from New York; chile-laced migas from the Southwest; crab cake Benedict from the Pacific Northwest; and the lightest, flakiest biscuits with plenty of hearty sausage gravy on the side from the American South. You'll also find recipes for all the classics, such as butter- and syrup-drenched waffles; marmalade-stuffed French toast; scrambled eggs bursting with herbs and tomatoes; crispy corned beef hash; and sticky caramel-pecan rolls. No matter what you're in the mood for, you'll find inspiration for every palate and every occasion, from a casual family breakfast to a lazy Sunday brunch with friends, in this ultimate collection of comfort-food breakfasts.

Book Information

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Customer Reviews

Rick Rodgers is an award-winning cookbook author, cooking teacher, food writer, and radio and television guest chef whose infectious love of good food reaches countless cooks every day. He is the author or coauthor of ten Williams-Sonoma titles, among them Comfort Food and Essentials of Roasting. He has also written numerous other cookbooks on a wide range of subjects, including the best-selling Thanksgiving 101 and Fondue, and IACP Cookbook Award nominees The Carefree Cook and Kaffeehaus. His recipes have appeared in Food & Wine, Cooking Light, and Fine Cooking, and he is a frequent contributor to Bon Appétit magazine.

This is an amazing book of recipes! The instructions are easy to follow and the author provides little tips that he'd discovered along the way that make all the difference. I also really like that in the back there is an index of simple recipes that are used throughout the book (for things like sweet yeast dough - CINNAMON ROLLS, OMG - different sauces, etc.). This book also has a great smattering of different breakfast foods that would suit anybody who is indulging to anybody trying to watch their figure. I can't wait to cook my way through it!

We have tried three recipes so far. The almond encrusted french toast turned out good but not so wonderful that we wanted to try it again. But the cinnamon rolls with cream cheese frosting and the biscuits and sausage gravy were phenomenal...out of this world kind of good. It was worth the price of the book just for those two recipes. The biscuits could easily stand on their own and were delicious with butter and honey.

Easy recipes for breakfast.

Lots of really interesting and different recipes for breakfast and brunch items -- we haven't tried anything from this book we didn't like. Some of the recipes could even be used for a light supper or as appetizers, there is that much variety.

So many delicious recipes! A perfect addition to a wedding present!

I love this cookbook. From sweet to savory, every recipe I have tried has been delicious.

Fast shipping , the book is new !!! . Thank you .

Great recipes. The book arrived in excellent like new condition.

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